

Honey Butter Kimchi Corn Skillet

Servings: 2 | **Prep Time:** 5 minutes | **Cook Time:** 10 minutes | **Total Time:** 15 minutes

This honey butter kimchi corn skillet is a fast, flavor-packed side dish that balances sweet, savory, and lightly spicy flavors in just 15 minutes. Juicy corn kernels are sautéed in butter, tossed with tangy kimchi, and finished with a glossy honey glaze that caramelizes beautifully in the pan. Unexpectedly bold and perfect with everything from eggs to rice bowls and noodles.

Why You'll Love This Recipe

- Ready in 15 minutes with minimal prep
- Sweet + savory flavor combo that's deeply addictive
- One skillet and almost no cleanup
- Easy to customize with proteins or toppings
- Works as a side dish or topping

Ingredients

- 2 cups corn
- ½ cup chopped kimchi
- 1 tbsp butter
- 1 tsp honey
- Green onions, for topping

Ingredient Notes & Substitutions

- **Corn:** Fresh corn gives the best texture, but frozen (thawed) or canned corn works well.
- **Kimchi:** Use well-fermented kimchi for deeper flavor. Chop finely for even distribution.
- **Honey:** Adds shine and sweetness. Maple syrup can be substituted for a richer flavor.
- **Butter:** Unsalted butter gives better salt control since kimchi varies.

Instructions

Step 1: Sauté the corn

Heat a skillet over medium heat and melt the butter. Add the corn and cook for about 3 minutes, stirring occasionally, until warmed and lightly golden.

Step 2: Add the kimchi

Stir in chopped kimchi and cook for 2 minutes, allowing it to soften and release its tangy, spicy flavor.

Step 3: Glaze with honey

Drizzle honey evenly over the corn mixture. Cook for 2–3 minutes, stirring gently, until the corn becomes glossy and lightly caramelized.

Step 4: Finish & serve

Remove from heat and top with sliced green onions. Serve warm as a side dish or spooned over your

favorite meals.

Tips for Best Flavor

- Do not overcrowd the pan to help the corn caramelize.
- If kimchi is very sour, add a pinch more honey to balance.
- Let the corn sit untouched for 30–45 seconds before stirring for deeper flavor.

Serving Ideas

- Fried or soft-scrambled eggs
- Rice bowls or bibimbap-style meals
- Shrimp, chicken, or grilled pork
- Ramen or udon noodles

Variations to Try

- Smoky: add chopped bacon or a pinch of smoked paprika
- Spicy: stir in gochujang or chili oil
- Cheesy: finish with grated mozzarella or Parmesan
- Vegan: use plant-based butter and maple syrup

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 2 days.

Reheat: Warm gently in a skillet or microwave until heated through.